

# GRAPPA BIANCA

Grappa made from the distillation of the pomace of non-pressed red grapes.

## GRAPES

Pomace of our non-pressed red grapes.

## ALCOHOL

42% vol.

## DISTILLATION

In a bain-marie with discontinuous alembic still.



## AGEING

In steel vats for a year.

## CHARACTERISTICS

It is crystalline and colourless, completely transparent. On the palate it has good body, balanced, warm, soft, dry, intense, elegant and persistent.

## SERVING TEMPERATURE

At room temperature.

## FOOD PAIRING

An excellent conclusion to a fine meal. Sipped with dark chocolate, the taste of both is enhanced.

